

# BLUE MOON PINOT GRIS



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## VINEYARD

Our winery is located in Southern Oregon's Illinois Valley, which is the coolest area in the Rogue Valley Appellation. We benefit from the same warm summer days as the rest of the area, but our proximity to the ocean and 1500 foot elevation have a cooling nighttime influence, making this region well suited for Burgundian varietals like Pinot Gris (as well as varietals like Pinot Noir, Riesling, and Gewürztraminer) all of which benefit from this type of climate.

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## HARVEST

The 2009 growing season for Southern Oregon started well and ended well. Our crop load was slightly less than average. The summer months were typical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The late summer was not as hot as normal, but the usual spectacular Fall weather came in, providing us with beautiful fruit. Harvest for our Pinot Gris was early, starting on September 28th, with all the Pinot Gris in by October 1st.

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## FERMENTATION AND AGING

In order to preserve the delicate, fruity flavors of Pinot Gris, the wine is fermented at very cool temperatures and aged only in stainless steel tanks. We choose not to do a malolactic fermentation, to feature this wine's brisk acidity.

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## WINEMAKER'S NOTES

This pleasant white wine (an Oregon tradition) is medium-bodied with fresh, vibrant fruit offerings of melon and pear, with a touch of citrus.

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Varietal:	100% Pinot Gris
Appellation:	Southern Oregon
Final pH:	3.45
Titrateable Acidity:	0.62 g/100ml
Residual Sugar:	0.2%
Alcohol:	13%

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